

## •Antipasti•

### Charcuterie & Cheese Plate

Chefs Choice of 3 Artisanal Meats & Cheese 20

### Calamari Di Fritto

Flash fried, blended marinara 13

### Pastel Formaggio

Fried Boursin cheese cake, shrimp, sun fire marinara 12

### Torta Di Granchio

Crab & corn bruschetta, lemon caper aioli 15

### Beef Carpaccio

Snake River Kobe beef, arugula salad, lemon caper aioli, 15

### Baked Oysters Bellini

Bacon, spinach, gorgonzola, chipotle buffalo sauce.

1/2 dozen 15; dozen 28

## •Insalata•

### Chefs Seasonal Salad

Ask server for details 10

### Classic Italian

Roma tomatoes, olives, carrots, cucumbers, creamy Italian vinaigrette 8

### Wood Grilled Caesar

Fire grilled Romaine, grilled red onion, cherry tomato, anchovy filet 8

### The Wedge

Iceberg, bacon, egg, grape tomato, red onion, Gorgonzola dressing 9

## •Pasta•

### Veal Parmigiana

Veal scaloppini, house marinara, Parmesan & Mozzarella, Linguini 28

### Short Rib Pasta

Braised beef short ribs, piquillo Peppers, Ricotta cheese, creamy veal glaze, pappardelle, 28

### Gnocchi or Pappardella Bolognese

Classic Bolognese sauce, Italian sausage & beef 15

### Linguini and Meatballs

Beef tenderloin, house marinara 18

### Lasagna

Bolognese and sausage 18 or Veggie with spinach mushrooms and red peppers 15.

### Eggplant Parmigiana

Fresh Mozzarella, Reggiano, Penne, house marinara 15

### Braised Duck Farfalle

Balsamic caramelized onions, dried cranberries, spinach, lemon butter 26

## •Specialita della Casa•

### House Made Ravioli

Hand made Ravioli in our house marinara and melted mozzarella.

**Bolognese 18 Cheese 14**

### Manicotti

Stuffed shells with shrimp & crab in a rose port sherry sauce 20

## •Alla Griglia•

### 8oz Filet mignon

Onion straws and choice of side 34

### Angus Beef Ribeye

Twice Baked potato, roasted Brussel sprouts, Veal Glace, Onion Straws 42

### Surf N Turf

8oz Filet, 2 Diver Scallops, 6 blackened shrimp, choice of side 55

### Duroc Pork Chop

Roasted butternut squash, collard greens, bacon jam 30

### Braised Beef Short Ribs

10oz short rib, saffron polenta, pickled collard greens 30

*Grill additions include: 3 Scallops \$12, Jumbo lump Crab \$8, 6 Shrimp \$8.00*

## •Sides•

### Sautéed Spinach

### Saffron Polenta

### Sautéed Mushroom

### Smoked Gouda Mash

### Roasted Butternut - squash

### Fingerling Potatoes

### Roasted Brussel Sprouts

### Risotto ala bruschetta

### Pita Chips

### Braised Collard Greens

### House Italian Salad

### Jalapeño Mac & Cheese

### Twice Baked Potato

### Pimento Cheese Fries \*7

### Fire Roasted Asparagus

OUR PASSION IS YOUR FOOD AND YOUR SERVICE

## •Mare•

### Shrimp & Polenta

Blackened Gulf shrimp, saffron polenta, Conecuh bacon, white wine butter sauce 28

### Gulf Seafood platter

Gulf grouper, grilled shrimp, baked oysters Flash fried crab claws. 42

### Gulf Grouper (grilled or pan seared)

Risotto ala bruschetta, fire roasted Asparagus, White wine, lemon butter sauce 32

### Pistachio Crusted Salmon

Over a chilled Mediterranean orzo pasta salad topped with a soy glaze 26

### Seafood Risotto

Pan seared grouper, scallops, shrimp, Italian sausage, over parmesan risotto, sherry cream broth 34

## •Pollo•

### Fettuccini Alfredo

Fresh cream, Reggiano, Asiago, Romano cheese 12

Shrimp - 24, Grilled chicken - 17

### Chicken Parmigiana

Chicken scaloppini, Reggiano, melted mozzarella, penne, house marinara 17

### Chicken Picatta

Lightly breaded & sautéed, mushrooms, caper berries, shallots, garlic, white wine, lemon 17

### Chicken Marsala

Lightly breaded & sautéed, mushrooms, Marsala wine, veal glace 17

### Mediterranean Chicken

Sautéed over Parmesan risotto, fresh bruschetta, caper, artichoke, bacon, lemon butter sauce 20

### Penne Chicken Alla Vodka

Grilled, smoked bacon, shallots, tomato, Reggiano, cream 20

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EXECUTIVE CHEF: RYAN ZARGO

Corkage Fee \$15 Split Fee \$5 Cake Fee \$10  
20% gratuity added to tables of 6 or more

Warning – There is an increased risk of food borne illness associated with the consumption of raw or undercooked meat, seafood, fish, poultry or eggs. Consumer has the right to know country of origin of seafood.